

WHILE YOU WAIT

Olives (VE) (GF) - 5

Smoked chilli almonds (VE) (GF) - 5

Focaccia and warm French baguette with olive oil, sea salt and butter (V) - 5

SALAD

Classic Caesar salad (V) - 13.5

Baby gem lettuce, hard boiled eggs, croutons and shaved Parmesan

Add:

- Chicken - 4

- Salmon - 6

SANDWICHES & BURGERS

All sandwiches are served with fries and mixed leaf salad

Vegan burger (VE) - 18

Plant-based burger with tomato, lettuce, vegan cheese and chips

Wagyu burger - 20

Wagyu beef burger in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and chips

Ham and cheese panini - 10

Ciabatta bread, gooey melted cheddar cheese and savoury ham

Lemon and garlic prawns - 12

Sautéed king prawns with lemon garlic butter served with toasted ciabatta bread

Burrata and tomato salad (V) - 11

Soft creamy burrata served with aromatic basil pesto, heirloom tomato and a touch of olive oil

Beef carpaccio (GF) - 12

Beef tenderloin sliced to perfection, dressed rocket, aged Parmesan and creamy lemon drizzle

Tomato soup (VE) - 7

Rustic vine tomato soup served with baguette

Chicken liver pate - 11

Served with fig relish and toasted ciabatta

Classic BLT - 10

Sweet cured streaky bacon, lettuce and tomato sandwich on white or malted bloomer

Tuna and spicy mayo panini - 10

Ciabatta bread, Atlantic tuna and homemade spicy mayonnaise

Tomato and mozzarella panini (V) - 10

Ciabatta bread, beef tomato, fior di latte mozzarella and organic pesto

SIDES

Steamed garlic kale and tenderstem broccoli (VE) (GF) - 5

French fries (VE) (GF) - 5

Sweet potato fries (VE) (GF) - 5

Rosemary new potatoes (V) (GF) - 5

Mixed leaf salad (V) - 5

STARTERS

MAINS

Fish & chips - 18

Beer-battered Norwegian haddock served with tartare sauce, mushy peas and chargrilled lemon

Bangers and mash - 18

Served with wild boar & apple sausages, creamy mashed potatoes, garden peas, Yorkshire pudding and gravy

Grilled baby chicken - 20

Served with garlic aioli, chargrilled lemon, mixed leaf salad and rosemary new potatoes

Cajun pasta (V) - 16

Served with mushrooms

Add:

- Chicken - 4

- Salmon - 6

STEAKS & GRILL

Grilled salmon - 22

Served with mixed leaf salad

Choose your side

- French fries (VE) (GF)

- Sweet potato fries (VE) (GF)

- Rosemary new potatoes (V) (GF)

Grilled lamb cutlets - 25

Served with chimichurri sauce, chargrilled lemon, mixed leaf salad and rosemary new potatoes

Rib eye steak - 35

Served with garlic butter

Fillet steak - 40

Served with garlic butter

1. Choose your side

- French fries (VE) (GF)

- Sweet potato fries (VE) (GF)

- Rosemary potatoes (V) (GF)

- King prawns - 5

2. Choose your sauce

- Peppercorn sauce

- Red wine sauce

- Chimichurri (V) (GF)

- Bearnaise (V) (GF)

DESSERTS

Cheese selection - 10

Colston Bassett stilton, Barber's vintage cheddar, pears and pickled walnuts

Tiramisu - 9

A delicate dance of coffee and cream where mascarpone meets an espresso-soaked sponge, beneath a veil of coffee

Sticky toffee pudding - 9

Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Key Lime Cheesecake - 9

Velvety cheesecake with a vibrant zest of key lime, a buttery cracker crust and a citrus-kissed filling

OUR STORY

Scoff & Banter celebrates traditional British and European classics, offering a playful twist on your favourite home-cooked dishes. Located in the heart of Kensington, our restaurant provides a warm and welcoming space to enjoy hearty comfort food, thoughtfully prepared using locally-sourced ingredients, capturing the essence of authentic local dining.

Scoff & Banter
68-86 Cromwell Road Kensington
SW7 5BT London
+ 44 020 7666 1891
kensington@scoffandbanter.com
 @scoffandbanter

If there are any dietary requirements, speak to a team member before ordering. Please note that we store and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Gluten free dishes are produced utilising non-gluten contain ingredients.



SCOFF & BANTER

À LA CARTE